Food Byte

The Restaurant Data Analytics Solution

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Points

This system is to be used by the restaurant management.

Consists of:
1. POS (Point of Sales) interface.
2. Management interface to view statistics.

Reco. System Requirements:
OS- Windows XP or later.
RAM- 2 GB or more.
HDD space- 4 GB available.

Restaurant Data Analytics

Using our restaurant automation solution, restaurants can increase the efficiency of daily operations with a central system to track all aspects of restaurant management, individual customer transactions, observing profit, costs, and optimizing the menu based on collected data!

1
INVENTORY MANAGEMENT SOLUTION

2
TREND ANALYSIS BASED ON GEOGRAPHY

3
ANALYSIS BASED ON CUSTOMER DENSITY

4
ITEM BASED REVENUE MAXIMIZATION

Inventory Management Solution

Having a detailed Inventory will help us determine the amount of food that we have and the amount of food that we need. It will help avoiding surplus and shortages in inventory. Based on the data and the trend, the solution predicts the rate of use of certain ingredients and generates the adequate amount of required ingredients before they run out.

Trend Analysis Based on Geography

Different regions have different food preferences. Our database will keep track of the sales information of various items and assign a popularity index to each item. This way we can find out which items sell well in a particular area and which items do not. If an item on the menu is not being sold as expected, we will recommend to either reduce its price, advertise with an offer or remove it from the menu!

Analysis Based on Customer Density

Our solution keeps track of the density of customers in the restaurant throughout the day. Based on this data, we let you know the expected customer density for the coming days so that you can plan operations in advance! Cut down on overheads by employing fewer staff when customer density is low, and have adequate staff to avoid tricky situations when customers are more.

Item Based Inventory Management

We aid in determining trends in the way various items in the menu sell, so that you are prepared for situations like a sudden hike in demand for a particular item. This way you will not lose out on revenue that could have been generated if the kitchen could keep up with the demand. Similarly, avoid wastage by preparing items that are seldom sold!

OTHER NOTES:

Project GitHub link- https://www.google.com/url?q=https://github.com/agangal93/Restaurant-statisctics-management&sa=D&source=hangouts&ust=1541023665698000&usg=AFQjCNEKg7Nu1kR6tu9XEmHl0U3eD-QiZA